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REPORT OF THE
SECRETARY OF AGRICULTURE
TO THE
COMMITTEE ON AGRICULTURE,
HOUSE OF REPRESENTATIVES,
COMMITTEE ON AGRICULTURE
AND FORESTRY,
U.S. SENATE

Meat and Poultry Inspection 1975

MAY 17 1977

U.S. DEPT. OF AGRICULTURE
OFFICE OF THE SECRETARY
WASHINGTON, D.C. 20250



U.S. DEPARTMENT
OF AGRICULTURE

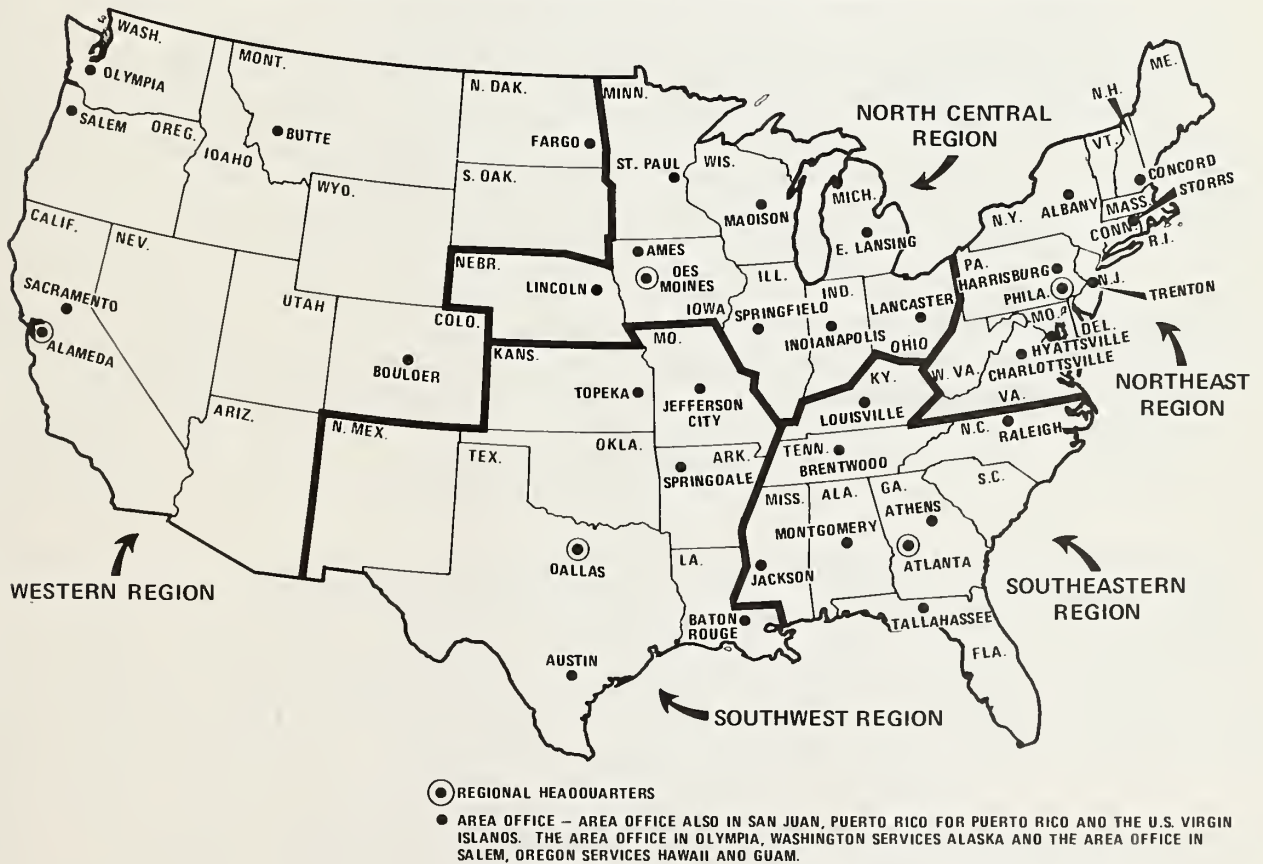
Issued May 1976

FOREWORD

This report to the Committee on Agriculture of the U.S. House of Representatives and the Committee on Agriculture and Forestry of the U.S. Senate is submitted as required by section 301(c)(4) of the Federal Meat Inspection Act (21 U.S.C. 661), section 17 of the Wholesome Meat Act (21 U.S.C. 691), and sections 27 and 5(c)(4) of the Poultry Products Inspection Act, as amended (21 U.S.C. 470 and 21 U.S.C. 454.)

Section 20 of the Federal Meat Inspection Act also calls for an annual report to Congress on the Foreign Meat Inspection Program. This report was submitted to Congress earlier this year.

MEAT and POULTRY INSPECTION REGIONS and AREA OFFICES



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MEAT AND POULTRY INSPECTION 1975

Report of the Secretary of Agriculture
to the Committee on Agriculture, House of Representatives
Committee on Agriculture and Forestry, U.S. Senate

SCOPE OF RESPONSIBILITIES

The Federal Meat Inspection Act and the Poultry Products Inspection Act, as amended, require the Secretary of Agriculture to inspect the slaughter of certain domestic livestock and poultry and the processing of meat and poultry products. The Secretary has jurisdiction from the time livestock and poultry are received at the slaughtering establishments until the finished products are distributed in commerce to consumers, or otherwise distributed subject to the Acts. The primary objective of these laws is to assure that meat and poultry products distributed to consumers are wholesome, not adulterated, and properly marked, labeled, and packaged.

Establishments preparing meat and poultry products for sale or distribution in interstate or foreign commerce are required to have Federal inspection unless exempted under the Acts. Those doing intrastate business in certain "non-designated States" operate under State inspection programs that are required to apply requirements at least equal to those under the Federal Acts. Federal inspection is required to be extended to intrastate operations in those "designated" States that do not maintain an inspection program with requirements at least equal to those under the Federal Acts.

The size of this undertaking is extensive. During 1975 Federal inspection was provided by the Animal and Plant Health Inspection Service (APHIS) of this Department at 6,782 plants, and supervision was exercised over 5,645 plants under State inspection. To provide the inspection and supervision required by the meat and poultry inspection laws, 9,038 Federal employees and 4,500 State employees were utilized.

USDA is responsible for applying uniform standards with respect to sanitation, inspection procedures, and product labeling at all plants under Federal inspection. It is also responsible for assessing the effectiveness of State inspection programs to assure that standards at least equal to those under the Federal Meat Inspection Act and the Poultry Products Inspection Act are being applied by the States to meat and poultry establishments under their jurisdiction. In addition, support is extended by USDA to State programs in the form of funds, training, and technical assistance.

Finally, through its Compliance Staff, USDA conducts reviews and investigations for possible violations of the meat and poultry inspection laws.

The above activities are discussed in more detail in this report.

Table 1--Federal inspection--December 31, 1975
(includes Talmadge-Aiken)

	Meat plants	Poultry plants	Meat/ poultry plants	Total
Slaughtering operations only	380	234		614
Processing operations only	3,035	302	1,413	4,750
Slaughtering and processing	1,108	131	179	1,418
Total	4,523	667	1,592	6,782

Table 2--Federal plants inspected by State employees
under the Talmadge-Aiken Act, 1975

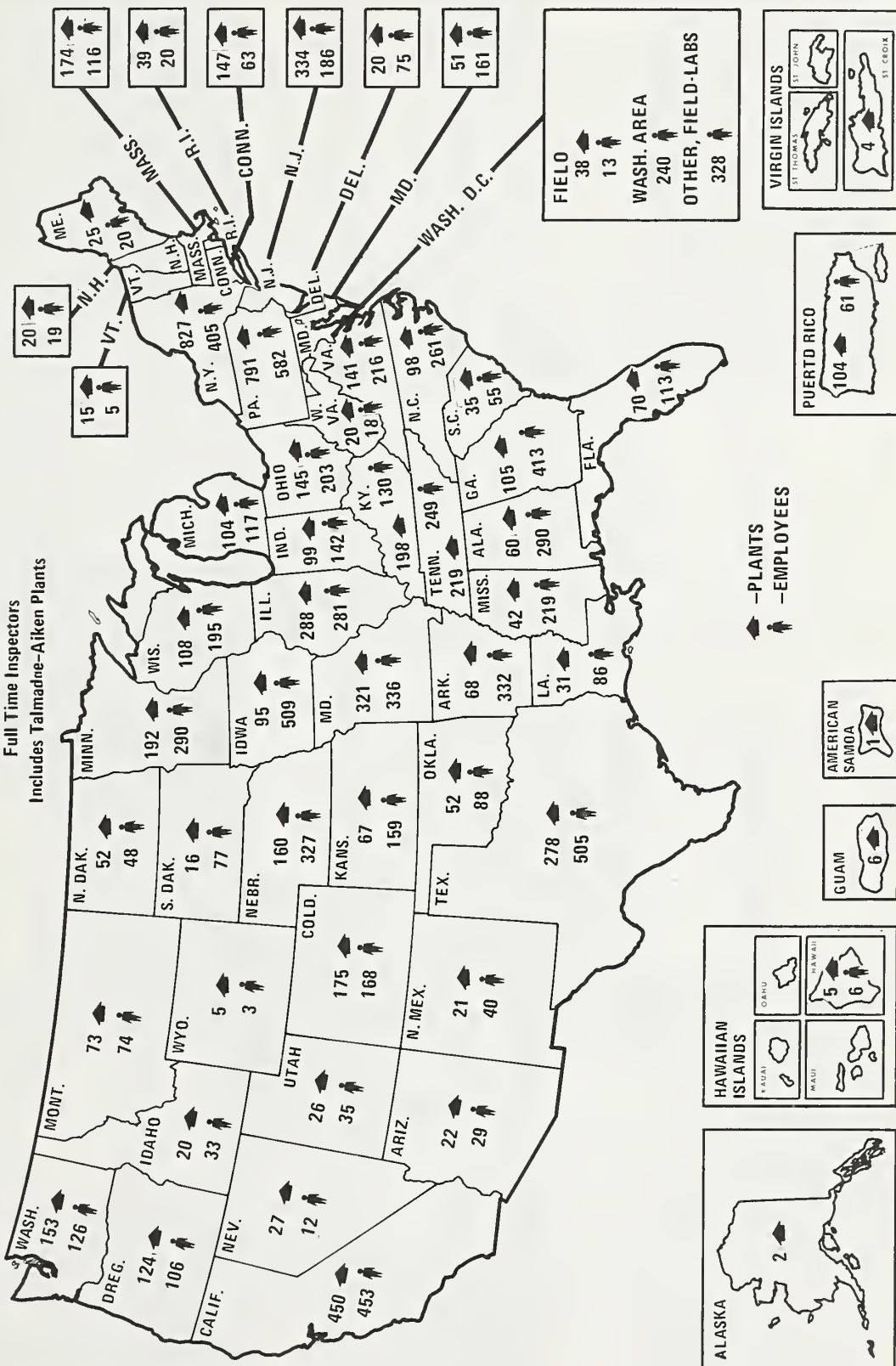
State	Meat plants	Poultry plants	Combination meat and poultry plants	Total plants
Alaska	1		1	2
Arkansas	6			6
California	91	4	39	134
Delaware	7			7
Georgia	9		1	10
Hawaii			1	1
Illinois	15	3	3	21
Indiana	4		2	6
Kansas	2	1	3	6
Louisiana	2		1	3
Maryland	13	3	3	19
Michigan	17		1	18
Mississippi	1		1	2
North Carolina	12		2	14
Ohio	1			1
Oklahoma	9	1	3	13
South Carolina	11	2	2	15
Utah	2			2
Virginia	27	5	5	37
TOTAL	230	19	68	317

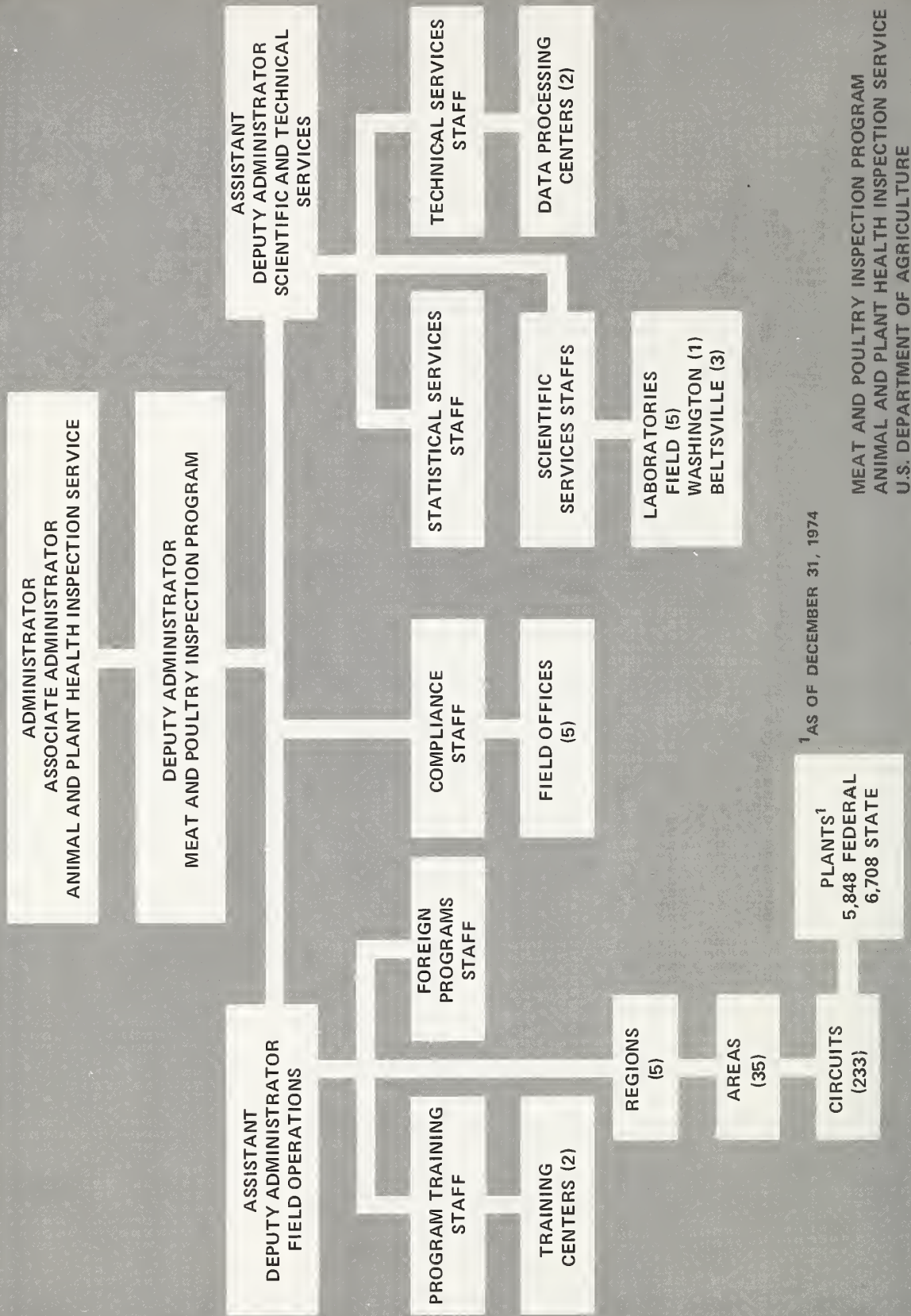
FEDERALLY INSPECTED PLANTS and INSPECTORS by LOCATION

December 31, 1975

Full Time Inspectors

Includes Talmadge-Aiken Plants





¹ AS OF DECEMBER 31, 1974

MEAT AND POULTRY INSPECTION PROGRAM
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
U.S. DEPARTMENT OF AGRICULTURE

ORGANIZATION

Responsibility for administration of the meat and poultry inspection laws is assigned to the Animal and Plant Health Inspection Service. The organizational structure was changed in 1975 to provide a Deputy Administrator with responsibility for the Meat and Poultry Inspection Program. Under the Deputy Administrator are three organizational units: Field Operations, Scientific and Technical Services, and Compliance Staff.

Field Operations includes the meat and poultry inspectors who enforce regulations in inspected establishments. It includes a Foreign Program Staff that assesses the effectiveness of inspection programs in countries exporting product to the United States and directs the inspection at U.S. ports of entry of imported meat and poultry products prior to their release by the Customs Service. Field Operations also has responsibility for the training of all inspection personnel.

Scientific and Technical Services comprises a wide range of staff and support functions. These functions include the development and application of standards for labels, packaging materials, plant facilities and equipment, product composition, environmental sanitation, and inspection procedures. Laboratory support is provided in a variety of disciplines including chemistry, pathology, epidemiology, and microbiology. The Scientific and Technical Services Staffs are Washington-based with the exception of regionally located laboratories and data processing centers.

The Compliance Staff monitors the activities of persons and firms engaged in the distribution of meat and poultry products and takes measures to assure that laws governing these activities are understood and obeyed. The inplant compliance group conducts reviews of federally inspected meat and poultry plants to monitor the effectiveness of the inspection program.

INSPECTION

Inspection is carried out at slaughtering and processing establishments. Inspection falls into four general categories: ante-mortem, post-mortem, sanitation, and product processing.

Ante-mortem and Post-mortem Inspection

Poultry and animals are examined for signs of disease or abnormality before slaughter. Following slaughter each individual carcass and its viscera are scrutinized carefully. This inspection establishes the wholesomeness of carcasses and organs passed for human consumption. Those that do not pass inspection are condemned and destroyed for human food purposes. The magnitude of the overall task can be measured by the number of animals and birds inspected in 1975--over 113 million livestock and 3 billion birds.

Since the disposition of carcasses and parts of carcasses has major public health and economic importance, it is essential that inspectors accurately apply uniform standards. For these reasons, veterinary supervisors monitor the procedures and the work of the inspectors assigned to each establishment. Staff specialists conduct meetings in each region to insure that veterinary inspectors supervising the work use the same standards in making dispositions of animals, carcasses, and parts.

Sanitation

Clean plants and equipment are essential to the production of wholesome food. If inspectors assigned to slaughtering and processing establishments find insanitary conditions, immediate correction is required. If the insanitary conditions are such that product may be adulterated, inspection is withheld and all operations cease. If after appropriate notice a plant fails to take action to eliminate such insanitary conditions, inspection service may be withdrawn.

Continually changing operations in meat and poultry establishments require constant effort toward more objective means of assuring that conditions potentially hazardous to health are prevented or eliminated. The microbiological approach to this problem is being emphasized by the Program. Participation by the establishments is encouraged, and assistance in developing programs is provided to establishments showing an interest in microbiological control procedures.

Product Processing

Processed and fabricated meat and poultry products are continuing to increase in variety and complexity, demanding specialized inspection skills. Emphasis on sound plant quality control procedures has shown good results. When good, statistically sound quality control procedures are followed by the plant, the inspector's effectiveness is greatly increased. The system provides more information for the inspector to inspect product and assure its compliance with the regulations. Also, it reduces noncompliance by permitting time for on-line corrections or adjustments of product before it is packaged.



0875X1189-14

Plant employee examining
beef carcasses prior to
further processing under
voluntary quality control
program.



0875X1726-28

Plant employee examining
poultry parts prior to
further processing under
voluntary quality control
program.

Table 3--Number of livestock federally inspected, 1971-1975

Species	1971 (in thousands)	1972	1973	1974	1975
Cattle	31,449	32,279	30,495	33,318	36,903
Calves	2,806	2,420	1,810	2,355	3,896
Hogs	86,667	78,736	72,262	77,071	64,927
Goats	301	146	110	72	49
Sheep & lambs	10,256	9,904	9,234	8,556	7,550
Equines	61	67	161	207	247
TOTAL	131,540	123,552	114,072	121,579	113,572

Table 4--Number of poultry federally inspected, 1971-1975

Class	1971 (in thousands)	1972	1973	1974	1975
Young chickens	2,779,081	2,940,310	2,915,336	2,904,727	2,927,590
Mature chickens	183,200	185,823	189,839	193,328	175,718
Fryer-roaster turkeys	12,320	12,737	12,973	13,901	12,276
Young turkeys	98,224	107,551	108,763	111,540	106,214
Old turkeys	1,201	1,065	1,278	1,308	956
Ducks	11,028	11,230	11,006	11,552	11,453
Geese	448	392	329	363	341
Rabbits*	817	940	651	718	651
Others	12	1	6	11	19
TOTAL	3,086,331	3,260,049	3,240,181	3,237,418	3,235,218

*These animals were inspected under the voluntary inspection program pursuant to the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621 et seq.)

Table 5--Federally inspected establishments by States--December 31, 1975

State or territory	Meat plants	Poultry plants	Meat/ poultry plants	Total plants
Alabama	22	25	13	60
American Samoa	1			1
Arizona	17	1	4	22
Arkansas	9	38	15	62
California	205	24	87	316
Colorado	144	11	20	175
Connecticut	96	10	41	147
Delaware	4	7	2	13
Dist. of Columbia	31	5	2	38
Florida	46	4	20	70
Georgia	33	36	26	95
Guam	3		3	6
Hawaii	3		1	4
Idaho	17	1	2	20
Illinois	188	17	62	267
Indiana	56	15	22	93
Iowa	65	8	22	95
Kansas	44	2	15	61
Kentucky	147	12	39	198
Louisiana	19	5	4	28
Maine	12	9	4	25
Maryland	22	14	15	51
Massachusetts	123	13	38	174
Michigan	63	12	11	86
Minnesota	74	23	95	192
Mississippi	11	19	10	40
Missouri	236	28	57	321
Montana	33	1	39	73
Nebraska	104	8	48	160
Nevada	6	1	20	27
New Hampshire	12	2	6	20
New Jersey	234	20	80	334
New Mexico	14	1	6	21
New York	582	22	223	827
North Carolina	44	25	15	84

Table 5--Federally inspected establishments by States--(Continued)

State or territory	Meat plants	Poultry plants	Meat/ poultry plants	Total plants
North Dakota	37		15	52
Ohio	97	15	32	144
Oklahoma	29	5	5	39
Oregon	95	8	21	124
Pennsylvania	617	73	101	791
Puerto Rico	77	3	24	104
Rhode Island	25	6	8	39
South Carolina	9	5	6	20
South Dakota	11	4	1	16
Tennessee	133	15	71	219
Texas	172	32	74	278
Utah	11	7	6	24
Vermont	11	4		15
Virginia	56	24	24	104
Virgin Islands	2		2	4
Washington	119	9	25	153
West Virginia	12	3	5	20
Wisconsin	58	16	34	108
Wyoming	2		3	5
Total	4,293	648	1,524	6,465
Talmadge-Aiken plants	230	19	68	317
TOTAL	4,523	667	1,592	6,782

Table 6--Processed meat and poultry products inspected, 1970-1975^{1/}

Product	1971 (million pounds)	1972	1973	1974	1975
Meat products	53,706	52,954	50,552	54,259	51,663
Poultry products	17,269	19,516	22,035	18,723	17,812
TOTAL	70,975	72,470	72,557	72,982	69,745

^{1/} These data represent the total weight of finished products including the weight of nonmeat ingredients. In addition, there is some multiple counting of complex products which require inspection at intermediate steps in production.

0775R939-19a

Veterinarian inspecting viscera of carcass in background that has been retained and removed from the regular processing line. Veterinarian will decide whether to pass carcass and/or edible organs as wholesome or condemn as unfit for food.





0875X1208-19a

Ante-mortem inspection of ducks.

SURVEILLANCE AND COMPLIANCE ACTIVITIES

The Compliance Staff is responsible for enforcing registration and record-keeping requirements and identifying possible violations of the meat and poultry inspection laws. The Compliance Staff is also responsible for initiating detention actions to control adulterated, misbranded, and uninspected product found in distribution channels; for conducting systematic reviews of all federally inspected establishments and for initiating and coordinating actions with respect to withdrawals of inspection from establishments.

In 1975, periodic surveillance continued of persons and firms engaged in the meat and poultry and allied industries (wholesalers, brokers, animal food processors, renderers, warehouses). During the year, 42,786 compliance reviews were made at these business locations. Many of these reviews were scheduled under a planned program to systematically review firms on the basis of their past compliance with the laws. Those in a high risk category, based on past violations, are visited more frequently.

In 1975 the Compliance Staff documented 905 alleged violations of the meat and poultry inspection Acts. Some of these alleged violations involved more than one individual or firm. Minor violations are closed with letters of warning under the authority of the Acts and if the Secretary believes that the public interest would be adequately served thereby. In 1975, 990 letters were issued. These letters have proved generally effective in insuring future compliance. Serious violations or repeat violations by firms or individuals showing noncompliance are referred for prosecution. During 1975, 12 prosecutions were successfully completed. Four cases involved the preparation of nonfederally inspected meat for interstate distribution. Two cases involved misbranded product, and two adulterated product. Other cases involved the unauthorized use of the marks of Federal inspection, falsification of an application for inspection and illegal possession of an official branding device. One noteworthy case completed during 1975 resulted in a conviction of an individual on 44 felony counts including transportation and sale of nonfederally inspected, adulterated meat, with intent to defraud. A total of 28 administrative actions were initiated in 1975 with respect to withdrawal of inspection from official plants believed unfit to operate under inspection because of bribery convictions against such establishments or persons responsibly connected with such establishments.

Compliance officers completed detention actions involving almost 9.8 million pounds of product. The product is normally brought into compliance or, if unwholesome, destroyed for food purposes. If voluntary dispositions are not made, seizures and dispositions by Federal courts are necessary. In 1975, five seizures involving 7,037 pounds of product were made. Two of these seizures involved approximately 5,743 pounds of beef from animals slaughtered, processed, and branded without inspection. The Compliance Staff participated in monitoring 8 recalls involving over 731,514 pounds of meat and poultry products.

The Compliance Staff conducted 2,793 reviews of the adequacy of inspection in federally inspected establishments. These reviews are conducted on a systematic basis with followup reviews based on the numbers of deficiencies found in previous visits. Reports of deficiencies are given to program managers for appropriate actions at the local level and for long-range improvements nationwide.

The Compliance Staff continued cooperative Federal-State development and training programs for intrastate compliance activities.

Table 7--Compliance Staff activities 1971-1975

Type of action	1971	1972	1973	1974	1975
Compliance reviews conducted	23,408	28,844	33,880	43,163	42,786
Apparent violations detected	811	669	789	845	905
Letters of warning issued	708	807	868	955	990
Cases referred to Department Office of Investigation	46	53	52	51	60
Cases referred to Department Office of General Counsel	72	54	95	79	89
Cases referred to Department of Justice by General Counsel	38	26	40	38	58
Cases prosecuted by Department of Justice	12	11	11	14	12
Detention actions on product	672	640	793	769	931
Establishments reviewed			806	1,393	2,793

IMPORTS AND EXPORTS

Activities of the 1975 foreign Meat and Poultry Inspection Program were reported to Congress in March 1976.

In December 1975, new regulations were promulgated providing for certification, on a voluntary fee basis, of the class and quality of rendered technical (inedible) animal fats for export to foreign countries. The regulations provide a basis for certification as to the source material used in the rendered animal fats and are expected to facilitate and expand the U.S. export trade of this commodity.

Further efforts have been made to reestablish the eligibility of U.S. plants to export meat and meat products to the Federal Republic of Germany. At issue is the requirement that plants wishing to export to that country must be certified as meeting all the requirements of West German law. This would require a number of major changes in inspection procedures as well as plant facilities and operations. At the invitation of the Program, a representative of the German Ministry of Health visited several U.S. plants and consulted with the Program. Current understanding of the German requirements that developed from the visit are being distributed to the meat industry and inspection personnel preparatory to again certifying U.S. meats and meat byproducts for export to Germany.

As a result of an outbreak of hog cholera in Texas in July 1975, fresh pork exports to the United Kingdom were halted. This country's ability to export pork to the United Kingdom had been based on freedom from hog cholera in the continental United States for a 12-month period.

Diethylstilbestrol (DES) is a hormonal feed additive used for promoting the growth of cattle. DES became a sensitive issue in the U.S. meat exports to Canada because its use in livestock feed was banned by the Canadian Government. As a means of continuing the meat export trade with Canada, a system of DES control based upon producers' certifications was worked out and put into effect. This assures that the meat exported to Canada is derived from livestock that were fed on rations free of DES.

STAFF ACTIVITIES

Inspectors in the establishments are supported by a Washington, D.C., unit known as Scientific and Technical Services. This unit has three basic divisions: Scientific Services, Technical Services, and Statistical Services.

Scientific Services

Chemistry

The Program maintains chemical laboratories in Kansas City, Kansas, Omaha, Nebraska, St. Louis, Missouri, and Peoria, Illinois. There are also chemistry sections in the interdisciplinary laboratories at Athens, Georgia, and San Francisco, California. During the year, there were a total of 444,237 chemical analyses performed by these laboratories. Additionally, the States of New York and Kentucky are under contract to analyze 2,300 product samples per month for the Program. The utilization of these State laboratories for analyses of routine samples allows the Program chemists to concentrate more in areas where complex analyses are required.

Program chemists are cooperating with their counterparts in the Food and Drug Administration in establishing methods for the detection of drug residues in meat and poultry products. Studies this year concerned improved techniques for detecting diethylstilbestrol, tetracyclines, and the sulfanomides.

Microbiology

The microbiology unit of the Interdisciplinary Laboratory at Athens, Georgia, completed its first full year of operation. This unit joins the San Francisco Laboratory in performing routine field microbiological analyses.

The three operating microbiology laboratories in Athens, Beltsville, Maryland, and San Francisco, California continued to provide analytical services to field personnel and other staffs within the Meat and Poultry Inspection Program. In 1975, Program microbiology laboratories analyzed 18,421 samples and conducted a total of 87,472 tests on these samples.

Residue Evaluation

A total number of 734 residue cases required regulatory action in 1975, compared with 859 cases in 1974 and 669 cases in 1973.

Residues of the antibiotic and sulfonamide drugs along with the individual drugs, robenidine hydrochloride and ipronidazole, contributed to the bulk of the poultry residue cases. Residues of antibiotic drugs in calves, sulfonamide drugs in swine, and pesticide residues in cattle contributed to the bulk of the red meat residue cases.

The Staff continued to work directly with Michigan State officials on the polybrominated biphenyl (PBB) contamination of animal feed which developed in mid-1973. In 1974 the Program conducted several surveys to determine whether PBB was present in animals produced in States other than Michigan. No indication of PBB contamination was found outside of Michigan. In 1975 the Program sampled 1,952 Michigan produced animals for PBB--800 cows, 851 steers, and 301 swine. Twelve cows, 8 steers, and 4 swine samples, respectively, contained PBB above the tolerance. No violations, however, have been reported since October 1975.

The Staff also analyzed 115 samples of hamburger, randomly selected from retail grocery stores in Michigan. Two samples contained a detectable amount of PBB, but neither at violation levels.

The dollar loss of Michigan livestock and poultry due to the PBB problem has been estimated to exceed 25 million.

Table 8--Residue testing, 1975

Adulterant	Red meat samples analyzed	Poultry samples analyzed
Chlorinated hydrocarbon pesticides	2,943	1,577
Antibiotics	2,841	888
Organophosphorus compounds	1	7
Arsenic	823	1,458
Trace Metals	605	410
Hormones	2,720	---
Sulfa drugs	1,272	1,423
Drugs, general	661	1,758
TOTAL	11,866	7,521



0875X1134-32a

Chemical laboratory--testing for residues.

Pathology, Toxicology and Epidemiology

The development of an automated, serological system for testing swine in slaughtering establishments for evidence of trichinosis infection has proceeded with emphasis on improvement of the accuracy of the test. It has been confirmed by scientists at the Los Alamos Scientific Laboratory that the test can be used to simultaneously detect serological evidence of a number of diseases in food animals. The test is being adapted to commercially manufactured equipment with an initial capability of 240 tests per hour.

The Epidemiology Staff maintains a center for receiving reports of food-borne disease hazards that involve meat or poultry products. Operating in close cooperation with other State and Federal public health agencies, this Staff evaluates reported hazards and then takes action to assure containment and elimination of those that are confirmed. Notable activities this year involved the investigation of problems associated with fermented sausages and thermal processed canned product that resulted in food poisonings. Recommendations made as the result of the Staff's epidemiological findings initiated Program changes which significantly improve the protection of the public and the industry.

The Pathology Staff conducted a number of studies to provide guidance for the ante-mortem and post-mortem inspection activities of field inspectors. Involved in these studies were: turkey leg edema syndrome, melanosis and melanosarcoma in horses, serological diagnosis of cysticercosis, and the effect of delayed post-mortem inspection on disposition of carcasses.

The pathologists are available as needed for telephone consultation or onsite assistance in emergency situations. They also participate in continuing education for veterinary inspectors by conducting seminars on timely subjects; by providing color slide study sets of gross and microscopic lesions of selected diseases of food animals; and by providing instructional descriptions of the pathology noted in cases submitted by field veterinarians.

Technical Services

The year marked an increasing consumer interest in the labeling and packaging of meat and poultry products. Nutrition labeling became more widespread both in numbers of products to which it was applied as well as companies participating. Calendar dates on labeling to identify "packing" date, "sell by" date or "use before" date continued to increase in popularity among consumers and processors alike.

After a long and comprehensive study, the Program recently issued a proposed amendment to the meat inspection regulations to establish a standard for "Country Ham" and similar products. The objective of the proposal was to preserve the traditional characteristics and qualities of the country cured ham. There are, however, conflicting views within the industry on this subject. The Program is, therefore, carefully weighing the comments that have been submitted by interested segments of the industry and may publish a final rule in the near future.

Table 9--Plant facilities and equipment reviewed for compliance with sanitary standards, 1971-1975

Activity	1971	1972	1973	1974	1975
Drawings	3,342	3,468	4,064	3,491	3,267
Equipment Units	1,155	1,149	990	538	496

Table 10--Product labels reviewed, 1971-1975

Activity	1971	Per- cent	1972	Per- cent	1973	Per- cent	1974	Per- cent	1975	Per- cent
Labels processed	139,880		181,898		172,281		127,415		127,642	
Labels not approved	9,460	6.8	19,851	10.5	13,522	7.6	6,428	5.1	8,794	6.4

Recent progress in development and adoption of automated poultry dressing and eviscerating has increased the number of poultry presented for post-mortem inspection with all or part of the viscera detached. To compensate for this, a system was worked out for controlling the detached viscera and identifying the corresponding carcasses. The product is passed for food if no cause for condemnation is found in any of the carcasses or any of the viscera from such carcasses. This procedure has resulted in the salvaging of a considerable quantity of product formerly wasted because of processing failures or mistakes.

Statistical Services

It is important for inspection procedures to be conducted as economically as possible, yet provide for accurate and objective evaluation of inspection results. This is being accomplished by the development of sampling plans which assure conformance to standards. These plans were used during the year in evaluating differences in results among meat and poultry chemistry laboratories and in the monitoring of potentially dangerous chemical residues in the tissues of animals intended for human consumption. The Staff also actively participated in the Program efforts in taste panel methodology and in developing possible microbiological applications. Also, it has begun to work in the areas of analysis of management data and in establishing international sampling procedures through Codex Alimentarius.

TRAINING

Centralization plans for training continue to be implemented. The Springdale, Arkansas, Training Center will be closed in 1976 and poultry training will be conducted at the Fort Worth Training Center. This will complete the staff centralization efforts. In addition, training teams have been developed to deliver training to field personnel at or near their duty assignments. This will reduce per diem and travel costs.

Cooperative efforts in the food hygiene area with schools of veterinary medicine throughout the United States and Canada were continued throughout the year. Meetings and conferences were held with deans of schools of veterinary medicine. Staff officers also presented lectures and laboratory demonstrations on request. In cooperation with the Academy of Health Sciences, the USDA Veterinary Services, and the U.S. Army Veterinary Corps, the Program Training Staff sponsored the 17th Annual Food Hygiene Symposium for food hygiene instructors from schools of veterinary medicine in the United States and Canada.

Table 11--Personnel trained during calendar year 1975

	Veterinarians	Inspectors	Others
<hr/>			
At training centers:			
Federal	136	358	0
State	44	94	0
Foreign	2	0	0
Total			634
At work location:			
Federal	92	82	0
State	0	0	0
Foreign	0	1	0
Other (University & Contract Vets, and Correspondence English)	348	1	193
Total			716
Grand Total			1,350
<hr/>			

STATE INSPECTION

At the end of 1975, 34 States were conducting meat inspection programs and 27 States were conducting poultry inspection programs. Collectively, there were 5,645 meat and poultry establishments under State inspection jurisdiction, plus an additional 2,628 custom and retail exempt establishments under review jurisdiction.

The Federal Meat Inspection Act and the Poultry Products Inspection Act provide for each State to develop and effectively enforce meat and poultry inspection programs which are at least equal to the requirements under the Acts. States may receive up to 50 percent Federal funding for the cost of their meat and poultry inspection programs as well as Federal technical and training assistance. If a State fails to develop and effectively enforce an "at least equal" State Program, the Secretary is required to designate the State, and 30 days after such designation is published in the Federal Register, the Federal program and provisions of the Federal Act apply with respect to inspection of establishments and operations and transactions wholly within the State as provided by the Acts.

During 1975, severe economic difficulties arose in several States and State officials indicated that they could not continue to effectively enforce "at least equal" meat and poultry inspection programs within their States. As a result, the Secretary designated the States of Colorado, Connecticut, New Jersey, New York and Tennessee under the Federal Meat Inspection Act and the States of Connecticut, New Jersey, and Tennessee under the Poultry Products Inspection Act.

The increase in the number of States which were designated by the Secretary during 1975 is of great concern to Federal Inspection Program officials. Additionally, the Meat and Poultry Advisory Committee has indicated its concern about this matter to the Secretary. Periodically, the Committee has reaffirmed its recommendation that the Federal funding formula for financial assistance to cooperating States be advanced from up to 50 percent to up to 80 percent of the cost of the State inspection programs.

Table 12--States operating inspection programs, 1975

State	Meat and poultry plants		Personnel (includes part-time)	Program costs FY 1975 includes Fed. funds) (in thousands)
	Inspected	Exempt		
Alabama.....	101	48	84	\$ 1,191
Alaska.....	13	4	13	373
Arizona.....	72	25	35	526
Arkansas.....	89	65	101	1,161 ^{1/}
California.....	375	295	323	6,879 ^{1/}
Colorado 7-1-75 ^{2/} .. ^{3/}	79	47	41	762 ^{1/}
Connecticut 10-1-75 ^{3/}	85	12	38	817 ^{1/}
Delaware.....	11	5	13	195 ^{1/}
Florida.....	291	73	172	2,381 ^{1/}
Georgia.....	193	71	143	2,387 ^{1/}
Hawaii.....	73	0	51	894
Idaho.....	70	67	87	821 ^{1/}
Illinois.....	626	0	498	4,655 ^{1/}
Indiana.....	180	92	53	2,102 ^{1/}
Iowa.....	187	269	135	895
Kansas.....	247	63	206	1,519 ^{1/}
Louisiana.....	201	72	179	1,869
Maine.....	24	45	14	183
Maryland.....	63	21	58	1,090 ^{1/}
Massachusetts ^{3/}	107	35	40	753
Michigan.....	373	43	195	4,298 ^{1/}
Mississippi.....	88	33	96	976 ^{1/}
New Hampshire.....	22	25	15	101
New Jersey 7-1-75 ^{2/} ..	182	13	57	1,139
New Mexico.....	45	18	27	284
New York Meat 7-16-75 ^{2/}	478	66	250	
Poultry....	22	19	23	6,604 ^{1/}
North Carolina.....	257	107	207	2,501 ^{1/}
Ohio.....	475	194	228	3,574 ^{1/}
Oklahoma.....	135	159	134	1,185 ^{1/}
Rhode Island.....	35	2	8	261 ^{1/}
South Carolina.....	134	0	113	1,239 ^{1/}
South Dakota.....	78	78	35	377
Tennessee 10-1-75 ^{2/} ..	109	82	84	1,061
Texas.....	533	186	377	4,961 ^{1/}
Utah.....	46	53	79	488 ^{1/}

See footnotes at end of table.

Table 12--States operating inspection programs, 1975--Continued

State	Meat and poultry plants		Personnel (includes part-time)	Program costs FY 1975 includes Fed. funds) (in thousands)
	Inspected	Exempt		
Vermont.....	23	29	18	309 ^{1/}
Virginia.....	43	127	76	1,240 ^{1/}
West Virginia.....	49	65	43	806
Wisconsin.....	330	221	122	2,207
Wyoming.....	<u>34</u>	<u>19</u>	<u>29</u>	<u>213</u>
Total.....	6,578	2,848	4,500	\$65,277

^{1/} Talmadge-Aiken costs included.

^{2/} Date of assumption by Federal Government.

^{3/} Designation pending by Federal Government as of December 31, 1975.

OTHER DEVELOPMENTS

Codex Alimentarius

The Codex Alimentarius is sponsored jointly by the World Health Organization and the Food and Agriculture Organization of the United Nations. During the year the Program participated in five Codex Alimentarius committee meetings dealing with Processed Meat Products, Food Hygiene, Food Labeling, Methods of Analysis and Sampling, and Soups and Broths. The draft standards for luncheon meat and canned corned beef were submitted to the Commission for adoption as recommended Codex standards. The draft code of hygienic practice for poultry processing was also submitted to the Commission for adoption as a recommended code of practice.

The Program developed a position objecting to two provisions in the draft code of hygienic practice for fresh meat. These two provisions would require separate plant facilities for the slaughtering of "suspect" or abnormal animals and for the opening and cleansing of digestive organs. These provisions have been controversial since the first meeting of the Meat Hygiene Committee in April 1972 and have consistently been opposed by the U.S. delegates. In the position paper, which was transmitted to the Codex Alimentarius Commission, the reasons for the U.S. objections were explained in detail. In addition, specific proposals for amending the Code to make it acceptable to the United States and some other countries were outlined. It is hoped the Commission will recognize the validity of the U.S. objections and modify the code.

Nitrosamines

The Secretary's Expert Panel on Nitrates, Nitrites and Nitrosamines, which was appointed late in 1973, made recommendations to the Secretary concerning the use of nitrate and nitrite in meat products. The Program published a proposal to amend the meat inspection regulations which included the Panel's recommendations.

The proposal would eliminate the use of nitrates in all products except dry cured and fermented sausage products. It would also reduce the permitted level of nitrites in most products, but would permit the use of sufficient amounts to afford protection from botulism.

In addition to the Expert Panel's recommendations, the Program also proposed, among other things, to eliminate the use of sodium or potassium nitrites and nitrates in the preparation of infant (strained) or junior (chopped) foods.

Salmonella Committee

In November 1975, the Secretary established an advisory committee on Salmonella to study measures to reduce the incidence of Salmonella organisms in birds and animals and limit the spread of Salmonella contamination during slaughtering and processing operations. The Committee will solicit the cooperation of affected industries in implementing measures developed. It will also recommend regulatory measures needed to apply control procedures and will consider means of disseminating information on preventive practices. The Committee plans to meet three times in 1976.

The Committee is comprised of representatives from the meat and poultry processing industries, feed suppliers, renderers, members of the academic community, and Government agencies.

